

**AMENDMENTS TO THE SPECIFICATION**

Please replace the paragraph starting at line 27 page 2 with the following amended paragraph:

As disclosed in Serial Application No. 09/196,844, now U.S. Patent No. 6,033,692 and Serial Application No. 09/495,960, now abandoned, which are incorporated herein by reference, enzymes can be used to hydrate dry edible beans so that subsequent processing of these hydrated edible beans by canning or the like is more easily accomplished without having to use excessive temperatures and/or pressures. Traditional vegetable processing techniques often require the use of high temperatures and/or high pressure during the manufacturing process due in part to the presence of a tough outer layer on vegetables that functions as a barrier. Such high temperatures and/or pressures increase the cost and complexity of processing vegetables. In addition, such high temperatures and/or high pressures may ultimately reduce the nutritional quality of processed vegetables by lowering phytochemical levels in a manner that reduces consumer acceptability and consumption.